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NASSAU COUNTY
SCHOOL DISTRICTS
CLASS SPECIFICATION

Title : BAKER
Code: 610030 1BK
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Non-Competitive

GENERAL STATEMENT OF DUTIES

Performs skilled work in preparing and baking bread, rolls, cakes, and pastries; performs related duties as required.

COMPLEXITY OF DUTIES

Under general supervision, the duties require the use of judgment in preparing and serving various baked foods.

TYPICAL DUTIES

- * 1. Prepares and bakes bread, rolls, cookies, pies, and other baked goods.
- * 2. Regulates oven temperature to maintain proper temperature for baking.
- * 3. Mixes and kneads dough, greases baking tins, and places dough in oven.
- * 4. Removes baked products from oven and stores in suitable place.
- 5. Requisitions baking supplies.
- 6. Cleans baking equipment and other kitchen equipment.
- 7. Supervises the work of food service helpers.

***ESSENTIAL FUNCTIONS**

FULL PERFORMANCE KNOWLEDGES, SKILLS, AND ABILITIES

1. Thorough knowledge of modern baking equipment and methods.
2. Considerable knowledge of health and safety regulations and precautionary measures related to the baking trade.
3. Skill in baking bread, pastries, and cakes.
4. Ability to understand and follow oral and written directions and recipes.
5. Ability to maintain a sanitary environment.
6. Ability to establish and maintain effective working relationships with associates.

MINIMUM QUALIFICATIONS

Training and Experience

Completion of eighth grade education
and

One year of satisfactory commercial or institutional baking experience.

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